

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

20-06

4/4/06

SALMONELLA VERIFICATION SAMPLING OF TURKEY CARCASSES

I. PURPOSE

This notice provides inspection program personnel who receive sample collection request forms (FSIS Form 10,210-7) with information and instructions for conducting the *Salmonella* verification sampling of turkey carcasses.

II. BACKGROUND

A. On February 27, 2006, FSIS published in the Federal Register, "*Salmonella* Verification Sample Result Reporting: Agency Policy and Use in Public Health Protection; Federal Register." See:

<http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/04-026N.pdf>

B. Given the approach announced in the Federal Register Notice, inspection program personnel in turkey slaughter plants, upon receipt of sample collection request forms, are to begin the sampling of turkey carcasses. These samples will be used to assess how well establishments are controlling the presence of *Salmonella* on these carcasses. The Agency will compare the establishment's performance against baseline results to guide its testing of turkey carcasses. Based on the comparison the Agency will decide the frequency with which sampling should be done. The better the establishment's performance, the less frequently carcasses in the establishment will be tested. The baseline results are posted at:

<http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/02-046N.pdf>

C. Verification Sampling will be performed on young turkeys and young breeders.

- Young turkey (8 months and younger): this would include roasters and fryers.
- Young breeders (approximately 15 months and has gone through one breeding cycle)

DISTRIBUTION: Inspection Offices;
T/A Inspectors; Plant Mgt; T/A Plant
Mgt; TRA; ABB; TSC; Import Offices

NOTICE EXPIRES: 5/1/07

OPI: OPPED

A sample set will be 56 samples, with 13 as the maximum number of positive samples. Inspection program personnel are not to issue a noncompliance record if an establishment exceeds the maximum number. Establishments that exceed the maximum will, however, be subject to a Food Safety Assessment and a new FSIS sample set.

III. INSPECTION PROGRAM PERSONNEL VERIFICATION ACTIVITIES

A. Inspection program personnel who are to collect samples will receive sample request forms (FSIS Form 10,210-7) and supplies. There are some establishments that slaughter infrequently, at less than 100 days per year. These establishments will not be subject to sampling at this time. Inspection program personnel who will be collecting turkey samples will use the following resources.

1. FSIS Directive 10,230.5, Amend 1, Self Instruction Guide for Collecting Raw Meat and Poultry Product Samples for *Salmonella* Analysis at:

http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/Salmonella_Analysis.pdf

2. FSIS Directive 7355.1 Rev. 2, Use of Sample Seals for Laboratory Samples and Other Applications at:

<http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7355.1Rev2.pdf>

3. The Center for Learning (CFL) DVD titled “Sampling Raw Meat and Poultry for *Salmonella*” will be sent to the IIC in establishments subject to this sampling. If a DVD is not received by inplant inspection personnel in establishments subject to the testing, send your name, establishment number, mailing address, and phone number to cfl@fsis.usda.gov so that a DVD can be mailed.

B. Inspection program personnel will receive all forms at the start of the sample set and are to collect *Salmonella* verification samples from turkey carcasses by the swab method as set out in the Self Instruction Guide for Collecting Raw Meat and Poultry Product Samples for *Salmonella* Analysis (web link above). Inspection program personnel are to:

1. Randomly collect one sample each production day that the establishment slaughters from the class of product subject to this sampling, until notified to stop sampling. If there are multiple shifts, randomly select the shift to be sampled each day (i.e., collect samples from all shifts throughout the 56-day sample set).

2. Sample only young turkeys and young breeders for this verification sampling.

3. Follow the instructions as described in Section 2, “*Supplies*” and Section 5, “*Preparation for Sample Collection*”, of the Self Instruction Guide and note that it is extremely important that the gel packs are placed in the freezer and the open shipping container is placed in the cooler/refrigerator to pre-chill.

4. Sample using the aseptic techniques found in Section 4, “*Aseptic Sample Techniques*”, of the Self Instruction Guide.

5. If the sponge sample cannot be shipped the same calendar day it is scheduled to be collected, randomly select the carcass for sampling and hold the carcass under refrigeration until sampled. Perform the sponge sampling procedure the next business day that overnight shipping can occur. Record the date of the sponge sampling procedure as the sample collection date on FSIS Form 10,210-7.

6. Ship samples via overnight carrier to the laboratory listed on the FSIS Form 10,210-7.

C. The Agency will assess each completed *Salmonella* set and compare it to the baseline. The Agency may take a follow-up action based on how the establishment's *Salmonella* set compares to the baseline results. As stated above, follow-up action will be coordinated through Executive Associates for Regulatory Operations and District Offices.

Any questions should be referred to the Technical Service Center at 1-800-233-3935 or e-mail to techcenter@fsis.usda.gov



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Office of Policy, Program, and Employee Development